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artisanalcellars.com
info@artisanalcellars.com

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Weingut Steininger Blanc de Noir Sekt Große Reserve

Winery: Weingut Steininger
Category: Wine – Sparkling - White
Grape Variety: Pinot Noir
Region: Langenlois/ Kamptal/ Austria
Vineyard: Ried Kittmannsberg und Ried Wechselberg
Feature: Certified Sustainable Austria
Winery established: 1980



Product Information

Soil: Loess, silt and gneiss
Elevation: 280-345 meters (918 – 1,132 feet)
Age of vines: 22 - 27 years
Vinification: The grapes are hand-harvested from early September to early October. Gentle pressing, fermentation, and maturation in used 500-liter oak barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for 100 months to develop its creaminess and fine mousse.
Tasting Note: "A new highlight in our sparkling wine family! This exquisite sparkling wine, crafted from Pinot Noir grapes, is a true masterpiece in the "Große Reserve" category. With delicate bubbles, elegant fruitiness, and a subtle creaminess, it offers a truly unique experience. Our homage to the Pinot Noir grape variety."
Sekt: In 1989 Karl Steininger started with the traditional bottle fermentation for his Sekt. He created an Austrian sparkling wine philosophy by using only typical Kamptal varieties. In the classic line the secret of success is based on two factors: on the one hand the high quality of the base wines, which present themselves clear, fruity and aromatic and on the other hand the gentle second fermentation in the bottle. Both factors together match the character of each variety and the flavor profile of the base wine.
Category "Große Reserve": The grapes for the sparkling wines of the category "Große Reserve" must be harvested and pressed in a single municipality. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least thirty months on the lees is required.
Alc: 13.0 %vol. **RS:** 6.6 g/l **Acidity:** 5.7 g/l

Producer Information

Weingut Steininger is located in Austria's biggest wine growing village, Langenlois in the Kamptal region. Kamptal refers to the Kamp river which runs through the region and eventually empties into the Danube. The Kamptal area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. The Steininger family estate comprises 135 acres and is owned by Karl & Brigitta Steininger. Karl inherited the farm from his parents in 1980, at this time and as young newlyweds, Brigitta and Karl decided to focus on grape growing and Karl soon found himself in oenology school. The winery was launched 1989.

Brigitta and Karl realized very quickly that they could only survive on the international market with high quality wines. "Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions." Karl's chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winery owners. Eva has been managing the winery since 2021 and is responsible for sales, marketing, and administration. Peter is overseeing the vineyards and cellar, hand in hand with Karl. Together with their three sons they live right at the winery.